*Cereal Foods World*®

*Volume 58*

## Author Index

Abay, F., 71
Abraha, A., 71
Adams, J., 264
Alavi, S., 232
Atwell, B., 153

Badaracco, S., 41, 333
Bason, M. L., 199
Bassi, S. D., 247, 252
Békés, F., 325
Bellaio, S., 55
Bellido, A.-S., 27
Best, D., 46, 105, 168
Bhattacharya, K. R., 19, 23
Birkett, A. M., 309
Bjørnstad, Å., 71
Boux, G., 27
Bridges, A. R., 148
Brijs, K., 212
Burguiere, P., 293
Busken, D. F., 100, 331

Casavant, L., 293
Cauvain, S. P., 170, 277
Chen, Z., 180
Chiu, M. M., 4
Cho, S. S., 127, 309
Codling, K., 238
Côté, J., 293
Craig, S. A., 148

Dang, J. M. C., 199
Dar, Y. L., 298
DeVries, J. W., 148
Dion, P. J., 293
Don, C., 36, 154

Feng, T., 160
Figueroa, J. D. C., 139
Frohlich, P., 27

Gates, F. K., 120
Gibson, M., 232
Gonzalez, R., 127

Hahn, D., 287
Hammond, N., 33
Harriman, C., 191
Hernández, Z. J. E., 139
Hope, A. L., 115
Hou, G. G., 180

Immer, U., 36, 154

Jacobs, M., 55
Jonnalagadda, S. S., 80, 191, 270

Kahlon, T. S., 4
Kappeler, S., 55
Kay, S. V., 307
Kennelly, E. J., 13
Koehler, P., 36, 154

Lacorn, M., 36, 154
Lee, A. W., 127
Levine, L., 44, 216
Li, J., 180

Malcolmson, L., 27
Maningat, C. C., 247, 252
Metin, S., 228
Milczarek, R. R., 4

Nelsen, T. C., 8, 67
Nelson, S., 3

Pareyt, B., 212
Peirce, S., 33
Peña, R. J., 139
Peterson, C., 127
Petrova, V. I., 13
Pichler, E., 117
Podolske, J., 127

Rayas-Duarte, P., 139
Rückert, M., 214

Sahlstrøm, S., 71
Scanlon, M. G., 61
Schwalb, T., 36, 154
Seib, P. A., 247, 252
Slavin, J., 191, 218, 272
Smith, P., 228
Stier, R. F., 102, 274

Tucker, M., 191

Uhlen, A. K., 71

van den Wijngaart, A., 238
Van Eijk, J., 293

Wehling, P., 36, 154
Weller, C. L., 187
Wetzel, D. L., 133.
Whitworth, M. B., 120
Wolf, M. B., 166
Wrigley, C. W., 325

Zammer, C. M., 307
Zamprogna Rosenfeld, E., 55
Zielinski, G., 148

## Subject Index

AACCI Annual Meeting
  2013 exhibitors, 317
  2013 highlights, 314
  2013 preview, 205
AACCI Approved Methods
  determination of intact gluten using R5 sandwich ELISA, method 38-50.01 approved, 36
  determination of partially hydrolyzed gluten using R5 competitive ELISA, method 38-55.01 approved, 154
AACCI Awards
  2013 award winners, 320
  Best Student Research Paper Competition, 322
  Student Product Development Competition, 322
  Student Travel award winners, 323
AACCI board elections for 2014–2015, 329
AACCI Board Report, 288
AACCI Centennial preview, 153
AACCI Check Sample Analytical Awards, 280
AACCI Foundation Awards, 280
AACCI Report
  AACCI Method 38-50.01, collaborative study, 36
  AACCI Method 38-55.01, collaborative study, 154
  dietary fiber methods in *Codex Alimentarius*, status of, 148
  gluten databases on AACC*net*, composition in wheat varieties, 325
  impact of consumption of refined and enriched grains on health, 264
  method for determining mixing properties of dough using high-energy mixing, collaborative study, 199
  update on AACCI discussions with FDA, NIH, and USDA, 270
  update on unifying grain health benefits message, 80
  whole grains, definition, recommendations, and benefits, 191
AACCI corporate member salute, 83
AACCI Student Product Development Competition, 322
AACCI Student Travel Awards, 223
AACCI Treasurer's Report for FY2013, 324

Baked products
  addition of probiotics, 293
  benefits of pulses, 27
  gluten-free, advances and challenges in development, 298
  improved nutritional profiles, measurement of texture properties, 120
  role of fat crystallization, 228
Baking (column), 100, 170, 277, 331
Barley
  impact of roasting and variety on traditional Ethiopian products, 71
  impact of whole grain flour in saltine cracker formulation, 180
Blueberries, nutritional benefits in breakfast cereals, 13

Cereal grains, partial germination to improve nutritional and functional properties, 55
Cereals (column), 102, 274
CFW Reports
  4th C&E Spring Meeting, 212
  12th European Young Cereal Scientists and Technologists Workshop, 214
Corn, whole grain flour in gluten-free, egg-free pasta, 4

*Cereal Foods World*®

*Volume 58*

## Author Index

Abay, F., 71
Abraha, A., 71
Adams, J., 264
Alavi, S., 232
Atwell, B., 153

Badaracco, S., 41, 333
Bason, M. L., 199
Bassi, S. D., 247, 252
Békés, F., 325
Bellaio, S., 55
Bellido, A.-S., 27
Best, D., 46, 105, 168
Bhattacharya, K. R., 19, 23
Birkett, A. M., 309
Bjørnstad, Å., 71
Boux, G., 27
Bridges, A. R., 148
Brijs, K., 212
Burguiere, P., 293
Busken, D. F., 100, 331

Casavant, L., 293
Cauvain, S. P., 170, 277
Chen, Z., 180
Chiu, M. M., 4
Cho, S. S., 127, 309
Codling, K., 238
Côté, J., 293
Craig, S. A., 148

Dang, J. M. C., 199
Dar, Y. L., 298
DeVries, J. W., 148
Dion, P. J., 293
Don, C., 36, 154

Feng, T., 160
Figueroa, J. D. C., 139
Frohlich, P., 27

Gates, F. K., 120
Gibson, M., 232
Gonzalez, R., 127

Hahn, D., 287
Hammond, N., 33
Harriman, C., 191
Hernández, Z. J. E., 139
Hope, A. L., 115
Hou, G. G., 180

Immer, U., 36, 154

Jacobs, M., 55
Jonnalagadda, S. S., 80, 191, 270

Kahlon, T. S., 4
Kappeler, S., 55
Kay, S. V., 307
Kennelly, E. J., 13
Koehler, P., 36, 154

Lacorn, M., 36, 154
Lee, A. W., 127
Levine, L., 44, 216
Li, J., 180

Malcolmson, L., 27
Maningat, C. C., 247, 252
Metin, S., 228
Milczarek, R. R., 4

Nelsen, T. C., 8, 67
Nelson, S., 3

Pareyt, B., 212
Peirce, S., 33
Peña, R. J., 139
Peterson, C., 127
Petrova, V. I., 13
Pichler, E., 117
Podolske, J., 127

Rayas-Duarte, P., 139
Rückert, M., 214

Sahlstrøm, S., 71
Scanlon, M. G., 61
Schwalb, T., 36, 154
Seib, P. A., 247, 252
Slavin, J., 191, 218, 272
Smith, P., 228
Stier, R. F., 102, 274

Tucker, M., 191

Uhlen, A. K., 71

van den Wijngaart, A., 238
Van Eijk, J., 293

Wehling, P., 36, 154
Weller, C. L., 187
Wetzel, D. L., 133.
Whitworth, M. B., 120
Wolf, M. B., 166
Wrigley, C. W., 325

Zammer, C. M., 307
Zamprogna Rosenfeld, E., 55
Zielinski, G., 148

## Subject Index

AACCI Annual Meeting
  2013 exhibitors, 317
  2013 highlights, 314
  2013 preview, 205
AACCI Approved Methods
  determination of intact gluten using R5 sandwich ELISA, method 38-50.01 approved, 36
  determination of partially hydrolyzed gluten using R5 competitive ELISA, method 38-55.01 approved, 154
AACCI Awards
  2013 award winners, 320
  Best Student Research Paper Competition, 322
  Student Product Development Competition, 322
  Student Travel award winners, 323
AACCI board elections for 2014–2015, 329
AACCI Board Report, 288
AACCI Centennial preview, 153
AACCI Check Sample Analytical Awards, 280
AACCI Foundation Awards, 280
AACCI Report
  AACCI Method 38-50.01, collaborative study, 36
  AACCI Method 38-55.01, collaborative study, 154
  dietary fiber methods in *Codex Alimentarius*, status of, 148
  gluten databases on AACC*net*, composition in wheat varieties, 325
  impact of consumption of refined and enriched grains on health, 264
  method for determining mixing properties of dough using high-energy mixing, collaborative study, 199
  update on AACCI discussions with FDA, NIH, and USDA, 270
  update on unifying grain health benefits message, 80
  whole grains, definition, recommendations, and benefits, 191
AACCI corporate member salute, 83
AACCI Student Product Development Competition, 322
AACCI Student Travel Awards, 223
AACCI Treasurer's Report for FY2013, 324

Baked products
  addition of probiotics, 293
  benefits of pulses, 27
  gluten-free, advances and challenges in development, 298
  improved nutritional profiles, measurement of texture properties, 120
  role of fat crystallization, 228
Baking (column), 100, 170, 277, 331
Barley
  impact of roasting and variety on traditional Ethiopian products, 71
  impact of whole grain flour in saltine cracker formulation, 180
Blueberries, nutritional benefits in breakfast cereals, 13

Cereal grains, partial germination to improve nutritional and functional properties, 55
Cereals (column), 102, 274
CFW Reports
  4th C&E Spring Meeting, 212
  12th European Young Cereal Scientists and Technologists Workshop, 214
Corn, whole grain flour in gluten-free, egg-free pasta, 4

Dietary fiber
cereal grains, benefits and expanded options, 309
cross-linked phosphorylated resistant starch (RS4) content
factors affecting in vitro digestion of starch, 247
comparison of assay data, 252
rice hull fiber, food applications and benefits, 127
status of methods in *Codex Alimentarius*, 148

Editorial
D. Hahn, 287
A. L. Hope, 115
S. Nelson, 3
Engineering (column), 44, 216
Enriched grains, impact of consumption on health, 264
Erratum, 110

Fat systems, relationship between structure and baked product properties, 228
Flour
advances in methods for measuring wheat endosperm content, 133
impact of fortification on common Asian wheat-based foods, 238
pulses, benefits and functionality, 27
whole grains in gluten-free, egg-free pasta, 4
Food safety, sampling techniques for accurate mycotoxin detection, 117
Fundamentals of Engineering exam, a measure of minimum technical competence, 187

Global Conversation, development plan for the Chinese grain industry, 160
Gluten
immunochemical determination using R5 sandwich ELISA
intact, 36
partially hydrolyzed, 154
Gluten-free products
advances and challenges in development of baked goods, 298
pulse flour functionality in, 27
whole grain flour functionality in, 4
Grain-based products
changing roles in the industry, 307
development plan for the Chinese grain industry, 160

Health and Nutrition (column), 41, 333

*Kolo*, traditional Ethiopian barley product, impact of roasting and variety on properties, 71

Market Research (column), 46, 105, 168
McCleary method
determination of cross-linked phosphorylated resistant starch (RS4)
factors affecting in vitro digestion of starch, 247
comparison of assay data, 252
Millet, whole grain flour in gluten-free, egg-free pasta, 4
Mycotoxins, sampling techniques for accurate detection, 117

Nutrition (column), 218, 272
Nutrition
addition of probiotics to baked products, 293
impact of flour fortification on common Asian wheat-based foods, 238
partial germination of pulses and cereals to improve properties, 55
rice, benefits and functionality, 33

Obituary
A. H. Bloksma, 173
F. Katz, 338
W. H. Kunerth, 338
K. Kulp, 282
C. S. Setser, 49

Pasta, whole grain, gluten-free, egg-free, 4
Pet foods, starch transformation during extrusion and baking, 232
Prosky method
determination of cross-linked phosphorylated resistant starch (RS4)
factors affecting in vitro digestion of starch, 247
comparison of assay data, 252
Pulses
benefits in baked products, 27
partial germination to improve nutritional and functional properties, 55

Rheology
evaluation of wheat kernel properties using stress relaxation and creep tests, 139
wheat flour dough, examination using low-intensity ultrasound, 61
Rice
accelerated aging process, 19
benefits and functionality, 33
brown, flour in gluten-free, egg-free pasta, 4
hull fiber, food applications and benefits, 127
improved technology for parboiling, 23

Sensory (column), 166
Sensory testing, protocols and instruments for measuring texture properties of baked products, 120
Sorghum, whole grain flour in gluten-free, egg-free pasta, 4
Starch, role in pet foods, transformation during extrusion and baking, 232
Statistical analysis
data distribution and decision-making, 8
predicting random distributions and testing "goodness of fit," 67

*Tihni*, traditional Ethiopian barley product, impact of roasting and variety on properties, 71

Wheat flour dough, examination of rheology using low-intensity ultrasound, 61
Wheat
advances in methods for measuring mill stream endosperm content, 133
evaluation of rheological properties of kernels using stress relaxation and creep tests, 139
gluten databases on AACC*net*, composition in varieties, 325
impact of flour fortification on common Asian foods, 238
impact of whole grain flour in saltine cracker formulation, 180
Whole grains
definition, recommendations, and benefits, 191
dietary fiber, benefits and expanded options, 309
gluten-free, egg-free pasta, 4
saltine crackers, improvements in formulation, processing, and quality, 180

# CFW 2013 Advertisers

*Volume 58, Number 6*
*2013 Cumulative Index*

*Pages 1–52*

*Pages 53–112*

*Pages 113–176*

*Pages 177–224*

*Pages 225–284*

*Pages 285–344*


| | |
|---|---|
| Almond Board of California (www.AlmondBoard.com/foodprofessionals) | Cover II, No. 1; 132, No. 3; 231, No. 5; Cover IV, No. 6 |
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| Siemer Specialty Ingredients (www.siemersi.com) | 60, No. 2; 138, No. 3; Cover IV, No. 5 |
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## 2014 Themes

January-February—Grains & Pulses
**Ad Close:** December 11, 2013

March-April—Health & Nutrition
**Ad Close:** February 7, 2014

May-June—Processing
**Ad Close:** April 8, 2014

July-August—Global Food Security/Pre-annual Meeting
**Ad Close:** June 9, 2014

September-October—Whole Grains
**Ad Close:** August 8, 2014

November-December—Product Development & Innovation
**Ad Close:** October 29, 2014